



Caramel Apple Crisp



 **Total Time**
Prep: 20 min. Bake:
45 min.

 **Makes**
12 servings

Ingredients

3 cups old-fashioned oats	1 cup cold butter, cubed
2 cups all-purpose flour	8 cups thinly sliced peeled tart apples
1-1/2 cups packed brown sugar	1 package (14 ounces) caramels, halved
1 teaspoon ground cinnamon	1 cup apple cider, divided

Directions

- 1

Preheat oven to 350°. In a large bowl, mix oats, flour, brown sugar and cinnamon; cut in butter until crumbly. Press half of the mixture into a greased 13x9-in. baking dish. Layer half of each of the following: apples, caramels and remaining oat mixture. Repeat layers. Drizzle 1/2 cup cider over top.
- 2


Bake, uncovered, 30 minutes. Drizzle with remaining cider; bake 15-20 minutes longer or until apples are tender.


Nutrition Facts

1 serving: 564 calories, 20g fat (11g saturated fat), 43mg cholesterol, 213mg sodium, 94g carbohydrate (59g sugars, 4g fiber), 7g protein.

Bat Cupcakes



 **Total Time**
Prep: 25 min.
Bake: 20 min. +
cooling

 **Makes**
2 dozen

Ingredients

1 package chocolate cake mix (regular size)
1 can (16 ounces) chocolate frosting
24 fudge-striped cookies
24 milk chocolate kisses
White decorating icing

Directions

- 1

Prepare and bake cake mix according to package directions for cupcakes. Cool completely.
- 2

Spread frosting over cupcakes. For bat wings, cut cookies in half; insert two cookie halves into each cupcake.
- 3

Gently press chocolate kisses into frosting for heads. Add eyes with decorating icing.

Nutrition Facts

1 cupcake: 284 calories, 14g fat (5g saturated fat), 27mg cholesterol, 249mg sodium, 37g carbohydrate (25g sugars, 1g fiber), 3g protein.